

**REMARKS**

The Examiner has rejected claims 1 and 6 under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

With regard to the word "contained", the Applicant states that it refers to young coconut meat in a can, and therefore being contained. Applicant respectfully directs the Examiner to Page 11, Lines 16 – 26 of the Specification, where it states:

The jelly-like meat is canned. When the fruit has been harvested from the palm tree the coconut is opened and the jelly-like meat is collected, bleached and canned with citric acid (approximately 0.1 %) and sodium metabisulfite (approximately 0.02%), with a concentration of 10-40 ppm maximum to control the pH. It is noted that the citric acid and sodium metabisulfite may be replaced by other matter having similar properties and characteristics. In this canned form with preservatives, the jelly-like meat can be handled while avoiding the natural limitations of the immature coconut such as, but limited to, preservation for extended shelf life. In addition, the pH is used for government importation regulations. Other pH adjustors can be used.

Applicant has amended claims 1 and 6 to be more specific as to the word "contained".

1 With regard to the phrase “liquid feed”, Applicant respectfully  
2 directs the Examiner to Page 10, Lines 14 – 22 of the Specification, where it  
3 states:

4  
5 Product A is a derivative of real coconut that goes from coconut milk,  
6 or a similar source material, to coconut cream powder, or a similar source  
7 material, through a delicate process called spray drying. Spray drying is a  
8 unit operation where a pumpable liquid feed is finely dispersed or  
9 atomized to form droplets, which are sprayed into a heated air chamber.  
10 The process facilitates the dehydration of the feed droplets, thus forming  
11 the powder particles. The powder is then conveyed to a highly efficient  
12 cyclone where product is collected in a container while the spent drying air  
13 is exhausted to the atmosphere.

14  
15 The composition of the liquid feed is the coconut milk defined above.  
16 Applicant has amended claims 1 and 6 to be more specific as to the liquid  
17 feed composition being coconut milk.

18  
19 The Examiner has rejected claims 1 and 8 as being indefinite.

20  
21 With regard to the coconut milk being spray dried and not “A spray  
22 dried rich creamy coconut mixture” or “A method to develop a spray dried  
23 rich creamy coconut mixture”, Applicant respectfully directs the Examiner  
24 to Page 10, Lines 14 – 22 of the Specification, where it states:

25  
26 Product A is a derivative of real coconut that goes from coconut milk,  
27 or a similar source material, to coconut cream powder, or a similar source  
28 material, through a delicate process called spray drying. Spray drying is a

1 unit operation where a pumpable liquid feed is finely dispersed or  
2 atomized to form droplets, which are sprayed into a heated air chamber.  
3 The process facilitates the dehydration of the feed droplets, thus forming  
4 the powder particles. The powder is then conveyed to a highly efficient  
5 cyclone where product is collected in a container while the spent drying air  
6 is exhausted to the atmosphere.

7  
8 Applicant has amended claim 1 and cancelled claim 8 to specify that  
9 the coconut milk is spray dried and not "A spray dried rich creamy  
10 coconut mixture" or "A method to develop a spray dried rich creamy  
11 coconut mixture".

12  
13 Applicant has corrected the spelling of the word dehydration and has  
14 taken the Examiner's suggestion of including a "to" instead of an "and" in  
15 front of "facilitate" in claim 1.

16  
17 In addition, the Examiner has objected claims 1, 2, and 4 through 8  
18 under 35 U.S.C. 103(a), as being unpatentable over Leaflet No. 8, 1983 in  
19 view of Tayag (PH26114) and Beyerinck et al (6,763,607).

20  
21 Applicant respectfully submits for the Examiner's consideration that  
22 neither Leaflet, Tayag, nor Beyerinck, singly or combined, teach or lead  
23 someone skilled in the art to the invention claimed by Applicant. The  
24 product formed by the Applicant is different and unique, unlike that of  
25 Leaflet, Tayag, or Beyerinck, singly or combined, wherein the rich creamy  
26 coconut mixture consists of water and a contained and preserved liquid  
27 base that is developed from mixing water, sugar and a coconut cream  
28 powder derivative of natural coconut that is processed from natural

1 coconut milk. The coconut milk itself is processed through a spray drying  
2 process that is a unit operation where a pumpable coconut milk liquid feed  
3 is finely dispersed or atomized to form droplets that are sprayed into a  
4 heated air chamber to facilitate dehydration of the droplets, thus forming  
5 powder particles, and the powder particles are conveyed to a cyclone  
6 where said coconut cream powder is collected; and further consisting of  
7 sugar, ice, and the contained and preserved young coconut meat  
8 originating from the natural coconut at its immature stage to resemble the  
9 texture, consistency, taste, and appearance of mixing natural coconut liquid  
10 endosperm with jelly-like meat of an immature said natural coconut  
11 recently picked from a coconut palm tree. It is important that the coconut  
12 cream powder derivative comprises the natural coconut and a starch  
13 hydrolysis product. The starch hydrolysis product is maltodextrin and the  
14 young coconut meat contains mainly water. The jelly-like meat is collected,  
15 bleached and contained in a container with preservatives.

16  
17 This is especially innovative since many geographical areas do not  
18 have coconut trees and therefore people in those areas cannot enjoy a  
19 coconut mixture having the characteristics as that of the Applicant's  
20 claimed invention.

21  
22 Applicant respectfully submits that Applicant's claimed invention is  
23 differentiated from Leaflet because Leaflet teaches making a coconut drink  
24 only having coconut in its raw natural state, without having a coconut in its  
25 raw natural state, it is impossible to make the coconut drink taught by  
26 Leaflet.

1        Applicant notes that Applicant does not claim to have invented spray  
2 drying. Applicant's claim 1 is limited to a rich creamy coconut mixture  
3 that is made specifically with a spray drying method.  
4

5        Applicant respectfully submits for the Examiner's consideration that  
6 neither Leaflet, Tayag, nor Beyerinck, singly or combined, teach or lead  
7 someone skilled in the art to make a rich creamy coconut mixture without  
8 having coconut meat from a coconut tree on hand.  
9

10       Applicant teaches a coconut cream powder that is obtained from a  
11 spray drying process. The addition of water to the liquid base ensures that  
12 the liquid base does not revert the liquid base to its original state.  
13 Applicant does not teach how to make coconut milk, but instead teaches  
14 how to make coconut mixture that is a cream.  
15

16       Without Applicant's invention, a person would not have the ability to  
17 produce a coconut cream unless they had fresh coconuts readily available.  
18 Specifically, to convert coconut milk into a creamy coconut mixture, a  
19 person would have to have young coconut meat, but a person cannot add  
20 young coconut meat if they do not have fresh coconuts readily available.  
21

22       Applicant claims a rich creamy coconut mixture that can be made  
23 without having the raw material in its natural stage, the young coconut  
24 meat.  
25


26       On April 27, 2006, Attorney had a telephonic interview with  
27 Examiner Helen F. Pratt wherein the Examiner suggested use of

1 "consisting of" in the Preamble to further limit the invention. The Attorney  
2 thanks Examiner for the attention and time spent during the interview.  
3

4 Applicant believes his application is now allowable and ready to be  
5 passed to publication and requests an early favorable action.  
6

7 Respectfully submitted,  
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